



Grenada School District Combination Oven Steamers and Convection Ovens RFQ

The Grenada School District will receive bids for the purchase of the following:

DESCRIPTION: Line Item 1 -Combi Ovens with smoker and stack kits

Line Item 2 -Convection Ovens, Double Stacked

The Grenada School District will accept un-priced prequalifications until **11:00AM, Friday March 31st, 2023**. Submissions will be evaluated, and qualified vendors will then be invited to submit priced bids via reverse auction. The Electronic Reverse Auction will be held **Tuesday April 11th, 2023, 1:30 PM**.

INTRODUCTION

The Grenada School District seeks to purchase Combination Oven Steamers with smoker capabilities and Double Stacked Convection Ovens.

To assure high and satisfactory quality, design and operation of products, reference has been made to brand names; however, it is not the intention of the Grenada School District to limit competition and items of brands that are equal in quality, design and operation of the stated items will be given full consideration. The use of said brand names is to establish the minimum acceptable quality. Determination of equality is solely the responsibility of the Grenada School District.

Please note the Grenada School District will be utilizing the reverse auction process for this purchase. The bid process now requires two steps. If you qualify after the first step, you will be invited to take part in the Reverse Auction on Tuesday April 11th, 2023. All costs associated with this project SHALL BE included in the Reverse Auction. All instructions are provided within this bid packet. If you have any questions during the bid process, please refer questions to Myra Tims: mtims@grenadak12.com. All question, answers, results and information concerning this RFQ can be accessed at <https://sites.google.com/a/grenadak12.com/district-bid-information/home/2023-food-service-oven-rfq>

Bid Timeline

<p>Start Date/Time</p> <ul style="list-style-type: none"> First Date of Advertisement: Newspaper and Governing Authority's website dates should match. Must be advertised for 2 consecutive weeks 	<p>First Ad Date: Wednesday March 15th, 2023</p> <p>Second Ad Date: Wednesday March 22nd, 2023</p>
<p>Walk Through Dates: Walk Through Starting location: Grenada High Cafeteria, 1875 Fairground Road, Grenada, MS 38901 Notify mtims@grenadak12.com</p>	<p>Tuesday March 21st, 2023, 9:00 AM Thursday March 23rd, 2023, 9:00 AM or 1:00PM</p>
<p>Bidder Submission Deadline Date & Time to Qualify</p>	<p>Friday March 31st, 2023, 11:01 AM</p>
<p>Qualification of Initial Proposals</p>	<p>Friday March 31st, 2023, 1:00PM-3:00PM</p>
<p>Manual Email sent to Qualified Bidders</p> <ul style="list-style-type: none"> Buyer must send an email to all qualifying Suppliers to participate in Reverse Auction 	<p>Monday April 3rd, 2023</p> <ul style="list-style-type: none"> Notification sent to qualified bidders of Auction Start Date/Time Should provide them at least 7 days to ensure technical requirements have been met
<p>Reverse Auction Start Date/Time</p>	<p>Tuesday April 11th, 2023, 1:30 PM</p>
<p>Bid Evaluations</p>	<p>Tuesday April 11th, 2023</p>
<p>Contract Intent to Award</p>	<p>Tuesday April 11th, 2023</p>
<p>Contract Award Approval</p>	<p><u>Tuesday April 11th, 2023, Board Meeting</u></p>

Bid Specifications

Line Item 1

Provide twelve (12) Alto-Shaam Combitherm® CT PROformance™ counter-top model **CTP7-20G** with smoker boiler-free Gas (dealer to verify) with stacking kit. CombiOven or equal designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, a combination of steam and convection heat, and retherm. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock system and a backflow preventer. PROtouch™ control features includes a cool-down function, automatic cleaning function, recipe programming, three power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shelf timers, and sleep mode. Oven includes USB port, HACCP data access, and four (4) adjustable stainless steel legs. Each oven is to accommodate up to seven (7) full-size sheet pans or fourteen (14) full-size hotel pans (GN 1/1), include standard right-hand door hinging, seven (7) non-tilt support rails, and four (4) stainless steel shelves. Units should include, **one (6) Terry water filters model TCSYS20NP, and one (6) stacking kits, (24) additional shelves. Units to have a two (2) year warranty on all parts and labor.**

STANDARD FEATURES should include the following:

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
 - Steam - 85°F to 250°F (30°C to 120°C)
 - Convection - 85°F to 575°F (30°C to 300°C)
 - Combination - 212°F to 575°F (100°C to 300°C)
 - Retherm - 245°F to 320°F (120°C to 160°C)
- Access an unlimited number of programmed titled recipes that you've customized, marked as favorites, or placed into category folders.
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power to reduce kitchen power peaks, eco mode for optimal oven efficiency, and PROpower™ – an accelerated turbo power for an instant boost of heat or quick heat recovery.
- Absolute Humidity Control™ (AHC) provides 0 - 100% humidity levels allowing more control over the ideal cooking environment and product finish.
- Auto-reversing fan with five different fan speeds expands cooking
- Moisture injection feature provides perfect sheen and crust on breads and pastry items.
- Auto-detect USB for HACCP data access, Recipe Management, and software updates.
- Multi-shelf timers can be labeled by product name and programmed in hours, minutes and seconds
- Sleep mode can be used to save valuable time by eliminating the need to power down and restart.
- Programmable cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss
- CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

Dealer to deliver and make all final connections based on the current Alto-Shaam installation guidelines. Drain should be 1 1/2" Copper with 2" double air gap for each unit. **Dealer is REQUIRED to visit site prior to bidding to verify all utilities and entry location for the unit (including accessing water quality).** School is responsible for a 3/4" water line and electrical if needed (pressure should be 30 to 90 PSI). Combi to be demonstrated and programmed with School Recipes for Success by a factory trained representative. Dealer to use 3/4" ID water line for combi and verify correct pressure.

- Dealer should initiate equipment startup and provide school with two-year warranty certificate.
- Dealer to remove and dispose of existing equipment.
- Dealer to provide a Chef demonstration & training with units at each of the 4 sites

Bid Specifications

Line Item 2

Item 1: CONVECTION OVENS, DOUBLE STACKED

Manufacturer: BLODGETT, or pre-approved alternate

Model #: ZEPHAIRE 200-G DBL

Quantity: 4 Double sets

1. Double stacked, gas convection ovens shall be constructed with fully welded angle iron frame.
2. Natural Gas
3. Dual pane, thermal glass doors with triple mounted pressure lock door design with turnbuckle assembly.
4. Simultaneous door operation. Independent doors not acceptable.
5. Double sided porcelainized baking compartment liner.
6. Interior lights for product visibility.
7. Two-speed, 3/4 HP convection motor with automatic thermal overload protection.
8. 60,000 BTU/hour per section with dual flow gas system with electronic spark ignition. Pressure regulator and manual gas cut off valve located in front control area.
9. Solid state infinite control with manual timer. SSM
10. Bakery Depth ovens.
11. Capacity – five chrome plated racks, eleven rack positions with a minimum of 1-5/8" spacing.
12. Gas manifold for single point gas connection. VERIFY BEFORE ORDERING.
13. Draft diverter
14. Dormont Model #1675KIT48
15. 6" Legs (Not casters)
16. Warranty: 2-year parts and labor, 3-year limited warranty on doors.

Installation Requirements for successful bidder: 1 set of double stacked ovens will be installed at each of the 4 sites. Dealer must remove and dispose of existing equipment.

General Specifications, Requirements, and Procedures:

1. If bidder is **NOT** providing the Alto-Shaam Combiterm CT Performance counter-top model CTP7-20G or the Blodgett Zephair 200-G double stacked as specified, then the bidder is required to provide specification to Myra Tims at 253 South Main St. Grenada, MS 38901 before Friday March 31st, 2023.
2. Walk through each site is required. See dates and times on page 2 of this document.
3. The winning bidder shall remove and dispose of any existing equipment.
4. While it is the intention of Grenada School District to award this bid to a single lowest and best bidder, the right is reserved to accept the bids based on individual line item or by total bid price whichever is deemed to provide the maximum benefit to the district.
5. Bids should be checked before submission for accuracy and correctness since the Grenada School District **WILL NOT** be responsible for any errors for which the Bidder is responsible.
6. The district reserves the right to reject bids from Bidders who submit incomplete bids that do not specifically adhere to the bid instructions herein.
7. If Grenada School District accepts a bid in response to this request, it will accept the bid of and award the bid to the lowest and best responsive bidder meeting specifications, price and other factors considered. The low bid is not always the best bid. Other factors to be considered include but are not limited to: conformity to the specifications; quality; bidder's ability to provide service, maintenance, and training; past performance of bidder; financial standing and status of the bidder.
8. Unless otherwise stated in the **BID SPECIFICATIONS** all bids shall be binding for a minimum of thirty (30) days following the acceptance of the bid by the Grenada Board of Education.
9. Delivery will be to the following location: Grenada School District
 - a. There will be 4 delivery locations. The number of units per location will be discussed during walk throughs. Exact addresses and number of units per location will be provided.

Pricing

While it is intention of Grenada School District to award this bid to a single lowest and best bidder, the right is reserved to accept the bids based on the basis of individual line item or by total bid price whichever is deemed to provide the maximum benefit to the district. Bid prices, unless otherwise specified, shall be net, including transportation and handling charges fully prepaid by the Bidder. All bids must be firm prices, free of any escalator clauses. Prices should include all applicable taxes, as Grenada School District is a tax-exempt governing authority, tax exemption letter furnished upon request.

DO NOT SUBMIT PRICING BID WITH PRE-QUALIFICATION REQUIREMENTS.

All electronic pre-qualification bids should be submitted to Myra Tims at mtims@grenadak12.com. All reverse auction bids may be submitted via sealed bid, in-person, or electronically.

Please complete the following and return to Myra Tims at mtims@grenadak12.com.

1. Have you previously sold computer equipment, warranties, and accessories to school districts in the last year?
 - a. _____Yes _____No
2. Please list 3 K-12 school references with contacts.
 - a. _____
 - i. _____
 - b. _____
 - i. _____
 - c. _____
 - i. _____

**GRENADA SCHOOL DISTRICT PRE-QUALIFICATION REQUIREMENTS FOR
BIDDERS Qualification Criteria**

Applicant Company Name _____

Address _____

City _____ State _____ Zip Code _____

Telephone No. _____

Principal Bid Contact _____

Telephone No. _____

E-mail address _____